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(54) Title: SHELF STABLE MEAT ANALOGUES COMPRISING GLYCEROL AND GLUCOSE

(57) Abstract: The invention relates to a method of manufacturing a texturised proteinaceous meat analogue having a relative water activity of less than about 0.8, comprising proteinaceous materials selected from the group consisting of defatted soy flour, soy meal, soy concentrate, cereal gluten (in vital or starch containing form) and egg white powder, edible binding and cross-linking compounds, and a humectant of glycerol and glucose, and the products thereof. The mixture is converted into hot lava, extruded and cooled.